

Skinned fillet pieces
(with BAADER 66)

Type of fish	Overall length [cm]	Weight range [g]	Throughput rate	D [mm]		H [mm]		K [mm]		L [mm]		R [mm]		BAADER 220	BAADER 221	
				min.	max.	min.	max.	min.	max.	min.	max.	min.	max.			
Herring	abt. 17-30 cm	abt. 40-250 g	max. 400 trays/min	14	30	30	63	35	70	170	300	120	270	X		p
Herring	abt. 22-40 cm	abt. 75-450 g	max. 340 trays/min	17	70	---	95	40	130	220	450	NA	NA		X	p
Herb herring	abt. 17-30 cm	abt. 40-250 g	max. 400 trays/min	14	30	30	63	35	70	170	300	120	270	X		e
Herb herring	abt. 17-30 cm	abt. 40-250 g	max. 180 trays/min	17	70	---	95	40	130	220	450	NA	NA		X	p
Pickled herring	abt. 17-30 cm	abt. 40-250 g	max. 400 trays/min	14	30	30	63	35	70	170	300	120	270	X		e
Pickled herring	abt. 17-30 cm	abt. 40-250 g	max. 180 trays/min	17	70	---	95	40	130	220	450	NA	NA		X	e
Sardine	up to 35 cm	up to 170 g	max. 400 trays/min	14	30	30	63	35	70	170	300	120	270	X		p
Pacific saury	u	up to 170 g	u	14	30	30	63	35	70	170	300	120	270	X		p

NA Not available
u= upon request
p= possible
e= possible to a certain extent